

## WHITE WINE

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2016 CAMINA - £4.5 / £18

Verdejo. Not just any old table wine this. Bright, fresh, easy going white from La Mancha, Spain. Stone fruits and a touch of floral on the nose. Verdejo.

2015 'EN LA PARRA' BLANCO - £6 / £23

Bodegas Nodus. Organically made at their finca 'El Renegado', this is a blend of 60% chardonnay & 40% moscatel. The result is a bright, pretty floral hit of soft fruit, hints of crisp apple and some more ripe pear. 'En la parra' means 'on the vine', the more colloquial translation is 'day dreaming' - absolutely on point. Chardonnay, moscatel.

2016 PINOT GRIGIO - £6.5 / £26

Vallagarina Cantina Valdadige. Miles away from the local spoons here - not a standard pinot. Bright fruit & refreshing acidity does the job admirably for easy aperitif drinking - a great example. Pinot grigio.

2016 VERDICCHIO CLASSICO SUPERIORE - £35

Dei Castelli di Jesi Andrea Felici. Bright zesty citrus, grapefruit & peach, even a cheeky touch of lemon sherbert. Crisp, elegant bright fruited palate, with lovely minerality driving through. Verdicchio.

## RED WINE

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2015 TEMPRANILLO - £4.5 / £18

Las Corazas Bodegas Roqueta. Ripe & juicy house red from the heartland of Spain, Castilla y León. Has spent 3 months in oak - giving an added dimension of flavour. Spicy with delicious rich fruit - a solid wine from Rioja's most famous grape. Tempranillo.

2015 CHAVAL - £6 / £23

Bobal 'ecologica' Bodegas Nodus. From the land known as 'El Renegado' in Valencia, this deliciously spicy, deep-fruited wine is made organically and full of interest, texture & flavour. Wicked with pizza. Bobal.

2016 PRIMITIVO - £27

Salento Cantine de Falco. From just outside Lecce in the heart of Salento comes this banger of a primitivo. Bright and perky, this has a fine zippy line that makes it very moreish. Cherry skin, cooked damson and delightful drop from the sunny heel of Italy. Primitivo.

2016 ROSSO DI MONTEPULCIANO - £35

Dei. From Tuscany, this is elegance divine. Lovely plush plum & blackberry fruit nose, touch of hedgerow (believe!), nice delivery, ripe tannins, decent ripeness and length. Woof. Sangiovese, canaiolo nero, merlot.

## BUBBLES & ROSÉ

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PROSECCO TREVISO - £7.5 / £31

Spumante Brut il Follo. Unlike the recent flood of fizzy crap, this top prosecco is bright and zippy with rich citrus, peach and white flowers - explosion on your chaser. Glera.

GRENACHE-CINSAULT - £4.5 / £18

2016 Rosé Domaine Saint Félix. Crunchy pale pink grenache rosé with a bit of soft deep fruit from the cinsault; makes for a very appetising french rosé. Grenache, cinsault.

With the help of our suppliers,  
Lea & Sandeman,  
we source all our wine  
from independent  
growers in Spain & Italy

## **COCKTAILS**

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### **NEGRONI**

London dry gin, campari & cinzano  
vermouth rosso 1757 / £7

### **POMPELMO G&T**

Pink grapefruit infused gin, bitters  
& tonic / £6.5

### **STAIBANO SPRITZ**

Aperol, staibano amalfi smooth,  
prosecco, gin & san pellegrino  
arancia / £7.5

### **COINTREAU ESPRESSO MARTINI**

Espresso, kahlua, cointreau &  
vodka / £7.5

## **DRAUGHT BEER**

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GYPSY HILL - hepcat session IPA (4.6%) - £4.95

GYPSY HILL - simcoe pale ale (3.6%) - £4.75

Draught beer is served in a schooner (2/3 pint)

## **BOTTLED & CANNED BEER**

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PERONI - red label (4.7%, 330ml) / £3.9

PERONI - nastro azzurro (5.1%, 330ml) / £4

GYPSY HILL - hepcat session IPA (4.6%, 330ml) / £4.5

GYPSY HILL - simcoe pale ale (3.6%, 440ml) / £5

## **SOFT**

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Coca Cola / £2

Gingerella / £2

Lemony lemonade / £2

Water (gas / no gas) / £2

## **HOT**

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Espresso / £2

Fresh mint / £2